

OYSTERS CO

UPSCALE MOBILE OYSTER & RAW BAR CATERING



the BBQ



Prepared on our Charcoal Show Grill

We give you the option of setting up the grill as an action station, where the skewers and oysters will be cooked in front of your guests, while the Chef interacts with them.

All food can be served on a table display in lieu of the Charcoal Show Grill as well.

Delivery Available- Delivery Fee Varies

Food served on black disposable platters or aluminum pans

Place your orders minimum 5 days before event

*For Tailgating Only

Client is required to have a minimum of 3 adjacent parking spots (1 for van, 1 buffet, 1 grill) plus additional parking for servers/staff

Client is to confirm the number of parking spots and communicate, in writing, the following:

Location of stadium – Specific Lot (red, yellow, etc.) – Times available for set-up – Any specific parking lot instructions

Clients are responsible for confirming the allowance of open flame/grill in parking lots.

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APPETIZERS

(Choose Three)

Assorted Grilled Oysters

Hawaiian Jerk, Chipotle Bourbon, Lemon & Garlic with Shaved Parmesan, Elote Crusted, Chorizo Cranberry

Beer and Honey Chicken Skewers

Dijon, Honey, Soy, Cilantro, Mango Chutney

"Fire & Ice" Blackened Shrimp

Watermelon & Cucumber Gazpacho

Watermelon Feta Skewers

Baby Arugula and Balsamic Reduction

*vegetarian option

Pineapple Beef Skewers

Marinated Beef, Red pepper

"The Cubano" Sliders

Swiss, Ham, Pickle, Mustard Aioli

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ENTRÉES

(Choose Two)

BBQ Braised Brisket

KC Baby Back Ribs

Smoked Lemon & Thyme Springer Mountain Chicken

Smoked Faroe Island Salmon


Beer Braised Brats

Served on Pretzel Hoagie Rolls with Sour Kraut and Whole Grain Mustard Aioli

Pulled Pork

Entrees Served with your Choice of Carolina BBQ or KC BBQ sauce.
Yucca Coconut Cornbread or Parker House Rolls

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SIDES

(Choose two)

Roasted Corn & Black Bean Salsa

Bacon Braised Collard Greens

Tomato & Cucumber Salad

Creamed Corn

Grilled Vegetables Platter

Mixed Green Salad

Sweet Plantains

Green Beans Amandine

Red Bliss Potato Salad

Pickled Slaw


Dirty Potato Chips

Black Beans & Rice

Succotash

Roasted Corn, Red Pepper, Green Beans, Zucchini

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DESSERT

(Choose One)

Godiva Chocolate Bread Pudding
White Chocolate Ganache, Toasted Pecans

Bananas Foster Bread Pudding
Foster's Glaze, Fresh Mint

Assorted Cup Cake Tree
Coconut, Strawberries & Cream, Chocolate Raspberry, Red Velvet

Rustic Cherry Pie

Fudge Brownies

Mini Key Lime Pies

Apple & Blackberry Crisp

Gluten Free Desserts Available Upon Request

Chef Attendant Required: \$150